

## INSPIRED DELICACIES

### SMOKED LOCAL FISH 43

chef's signature presentation of smoked local fish served with house accompaniments and garnishes

### TUNA TARTARE & HUDSON VALLEY FOIS GRAS 24

local florida citrus, fennel, chestnuts, brioche

### SHRIMP & AVOCADO\* 16

cocktail sauce, crispy corn nuts, bonito aioli

### CHILLED SEA SCALLOPS\* 23

tangerine, fennel, almond



SEAGRILLE

## LOCAL, SUSTAINABLE & SEASONAL

the three pillars that inspire our chef's vision for culinary innovation at SeaGrille



## STARTER

### BRAISED BEET SALAD 15

raspberries, creme fraiche, coconut, black bread, dill

### WINTER GEM SALAD 15

zucchini, eggplant, tomato, radish, rye, green goddess

### SEAGRILLE WALDORF SALAD\* 14

apples, celery, grapes, walnuts, valdeon blue cheese

### ROCK SHRIMP POTSTICKERS 17

ginger soy dipping sauce

### CRISPY HUMMUS\* 15

lemon, raisin, coriander, cucumber aioli

### CHARRED SPANISH OCTOPUS\* 18

coconut vadouvan, grapes, cashews, dates, cilantro

### KING CRAB TAGLIATELLE 18/35

house-made tagliatelle, king crab, meyer lemon

### DYNAMITE LOBSTER BITES 25

sweet & spicy aioli, crispy wonton, sesame, pickled watermelon radish

## MAIN

### BRAISED COLORADO LAMB 41

dried plums, blackberries, cous cous, pistachio, feta, herbs, lamb jus

### POACHED MAINE LOBSTER 42

citrus beurre blanc, winter squash, red cabbage, lobster sabayon

### ROASTED ORGANIC CHICKEN\* 25

cauliflower variations, drunken raisin purée, egg yolk, chicken jus

### LOCAL SWORDFISH BOUILLABAISSE 31

herb crust, PEI mussels, gnocchi, leeks

### ALLEN BROTHERS PRIME DRY-AGED NEW YORK STRIP\* 42

confit marble potatoes, mustard greens, mushrooms, beef demi

### YELLOWFIN TUNA WELLINGTON 34

escarole, wild mushroom, truffle jus

### TIGER PRAWNS\* 28

green tomato, charred corn, jalapeño, black rice, and shrimp veloute

### SUNFLOWER SEED RISOTTO\* 25

smoked winter vegetables, crispy mushrooms, port wine vegetable demi

## SIDES 9

### LOBSTER AND POTATOES\* 14

marble potatoes, lobster sabayon, chives

### SEASONAL GREENS\*

simply sautéed with café de paris butter

### BRUSSELS SPROUTS\*

mushrooms, white onion, lemon

### ROASTED BABY CARROTS\*

dates, cashews, grapes

### WINTER SQUASH WITH POMEGRANATE\*

roasted squash, pomegranate seeds, pomegranate molasses

\*Gluten-free. Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.